

weninger

Pinot Noir vom Kalk 2015

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| Origin: | Austria, Mittelburgenland, Ritzing |
| Quality grade: | Österreichischer Qualitätswein |
| Site: | Kalkofen |
| Site Type: | hillside |
| Varietal: | Pinot Noir 100 % 19 years 5700 plants/ha 2500 liter/ha |
| Geographical Orientation: | south |
| Sea Level: | 340 - 360 m |
| Soil: | lime loam |



Weather / Climate

Climate: pannonic

Cellar

Harvest: handpicked | September 15 - September 16

Malolactic Fermentation: yes

Mazeration: 3 day(s) | warm

Fermentation: spontaneous

wooden fermentation stand | 4000 L | used barrel

Maturing: large wooden barrel | 500 L | used barrel | 35 month(s)

Time on the Fine Yeast: 35 month(s)

Bottling: natural cork | beginning/march 2017 | 3300 bottles



Data

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| Wine Type: | Still wine red dry |
| Alcohol: | 12.7 % |
| Acid: | 5 g/l |
| Residual Sugar: | 1 g/l |
| Total Sulfur: | < 28 mg |
| Certificates: | organic, Demeter, respect - BIODYN, bio-dynamic, LACON |
| Allergens: | sulfites |
| Drinking Temperature: | 16 - 17 °C |
| Aging Potential: | high (15 years) |
| Optimum Drinking Year: | 2017 - 2027 |

Winery

Soil as the origin of life. Unbound yet deeply rooted.